



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Bon Appetit Management Co.
Kohl's Photo Studio
11300 W Heather Av
Milwaukee, WI

6/12/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Improper Hold		
3-501.16	Both cooler bunkers were holding sandwiches, salad, and fruit cups at 43-44F. Items that were here from previous days were voluntarily disposed of. Have both coolers serviced. Potentially hazardous food must be held cold at 41 degrees or below. Repeat code from previous year.	6/12/2015

CDC Risk Violation(s): 1

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-306.11	Sneeze guards were not in place over the soups and customers were seen leaning over the tureens with the lids off. Sneeze guard is on the premise and was installed. COS Provide effective food shields.	6/26/2015

Good Practice Violation(s): 1

Total Violations: 2

Notes:



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FDL ok

Repairman cannot come today. Dispose of all foods that would be kept over the weekend. Next monday when the food is delivered, have it put into one of the other coolers, put the food into the display bunkers right before lunch and then dispose of leftovers. Get another thermometer for the other bunker.

On 6/12/2015, I served these orders upon Bon Appetit Management Co. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature